

## US Claims

1. Pourable, water continuous frying composition having a Bostwick value at 15 °C of at least 5, comprising more than 50 to 80 wt% fat, an antispattering agent, at least one emulsifier having a hydrophilic/lipophilic balance value of at least 7, and optionally a biopolymer in an amount of at most 0.3 wt% on total composition weight.
2. Pourable composition according to claim 1 wherein the antispattering agent comprises salt in an amount of from 0.1 to 5 wt% on total weight of the frying composition and a lecithin in an amount of from 0.05 to 2 wt% on total weight of the frying composition.
3. Pourable composition according to claim 1 wherein the emulsifier is selected from the group comprising di-acetyl tartaric acid esters of monoglycerides and/or diglycerides (DATEM), polyoxyethylene sorbitan fatty acid esters (Tween), sucrose esters, sodium stearyl lactylate (SSL), polyglycerol esters (PGE), acetylated pectin, esters of citric acid with monoglycerides and/or with diglycerides, lactic acid esters of mono-and/or diglycerides, succinic acid esters of mono-and/or diglycerides; or combinations thereof.
4. Pourable composition according to any of claim 3 comprising 0.1 to 5 wt% of emulsifier.

5. Pourable composition according to any of claims 4 wherein the emulsifier is DATEM in a preferred amount of from 0.3 to 3 wt%.
6. Pourable composition according to claim 1 characterised by a pH of between 3 and 8.
7. Pourable composition according to claim 1 comprising a biopolymer.
8. Pourable composition according to claim 7 wherein the biopolymer is present in an amount of from 0.01 to 0.3 wt%.
9. Pourable composition according to any of claims 1 wherein the fat is dispersed in a water phase, whereby the average droplet size ( $d_{43}$ ) of the fat is less than 8  $\mu\text{m}$ , preferably less than 6  $\mu\text{m}$ , more preferred from 0.35 to 4  $\mu\text{m}$ .
10. Process for the preparation of a pourable, water continuous frying composition according to any of the previous claims, comprising the steps of emulsification of a fat phase comprising fat phase ingredients with an aqueous phase comprising aqueous phase ingredients such that the resulting average fat droplet size  $d_{43}$  is below 8  $\mu\text{m}$ .
11. Process for the preparation of a pourable, water continuous frying composition according to claim 5 wherein an aqueous phase comprising a di-acetyltartaric acid ester of mono- and/or diglycerides is set to a pH of 4 or higher and subsequently emulsified with a fat phase.
12. Use of the composition according to claim 1 for shallow frying of foodstuff.